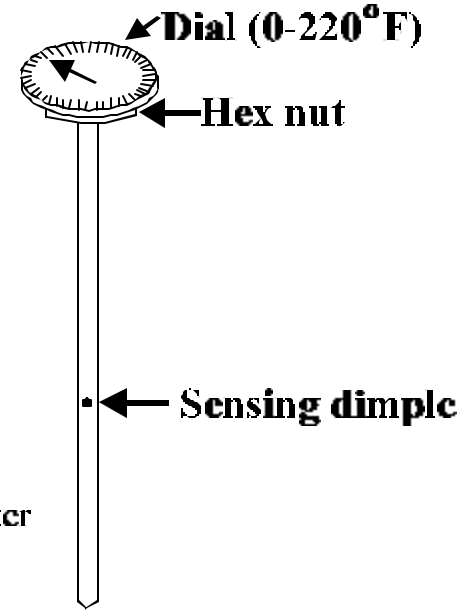
Metal-Stem Thermometer Calibration

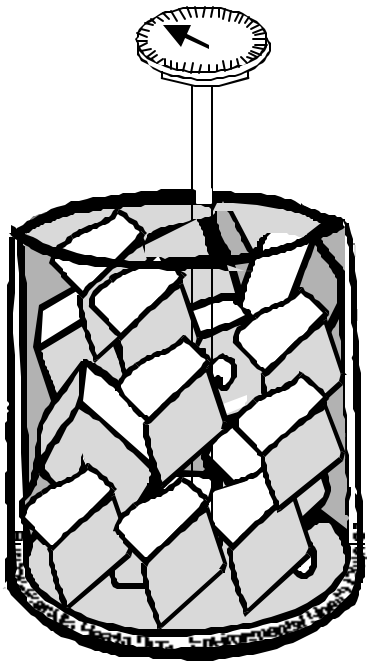
A thermometer must be used to ensure foods are meeting food safety temperatures during cooking, cooling, reheating, cold holding and hot holding. ***Thermometers must be checked monthly for accuracy.***



If you are using your metal-stem thermometer to measure both cold and hot temperatures, you must use both the freezing point and the boiling point to check it.

Ensure the thermometer is the same number of degrees "off" on both calibration checks prior to adjustment. If it is the same number of degrees "off", calibrate thermometer and recheck. If it is not the same number of degrees "off", discard the thermometer and obtain a new thermometer.

Checking The Freezing Point



Pack a large cup, glass or jar full of ice cubes. Add cold water to the cup of ice. The ice should not float in the water. Put the thermometer into the ice water, making sure that the 'sensing dimple' is completely under water. After two or three minutes, read the dial. If it reads 32°F, it is ok.

If it does not read 32°F, *notice how many degrees above or below 32 it is.* The difference between 32° and the temperature shown on the thermometer is the number of degrees you have to move the thermometer needle.

1. Take the thermometer out of the water and let it sit at room temperature for two to three minutes.
2. Then, using a crescent wrench or other tool, hold the hex nut firm and turn the thermometer top:

   - If the temperature was too ***low***, you must set the thermometer ***higher*** by turning its top to the ***right***. The needle will go ***up***. (For example, if the thermometer reads 29°F, you would move the needle 3° up after the thermometer was left at room temperature for 2-3 minutes).

   - If the temperature was too ***high***, you must set the thermometer ***lower*** by turning its top to the ***left***. The needle will go ***down***. (For example, if the thermometer reads 36°F, you would move the needle 4° down after the thermometer was left at room temperature for 2-3 minutes).

3. Place the thermometer into the ice water again and repeat the process until the dial reads 32°F. You may need to add more ice.

(Continued on back side of handout)

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